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REMARKS ON IMPROVED METHODS.

By R. N. REYNOLDS, Detroit, Mich.

I. To transmit Sections by Mail.

Having occasion frequently to send sections of various kinds by mail, I have devised and successfully used the following plan by which the objects are kept saturated with alcohol without infringing the postal law forbidding the mailing of liquids: In a wide-mouthed half-ounce bottle a little alcohol is placed, sufficient to saturate the papers used in packing the sections. Some two inch squares of tissue paper are then cut, on which the name of the section is written with a lead pencil; on this the section is placed and the paper folded over it, care being taken not to fold the section; the parcel is then dropped into the bottle, resting flat on the bottom. Repeat this with as many sections as desired, or until the bottle is filled. In case the parcels do not fill the bottle, complete it by a wad of tissue paper. The bottle may then be mailed as usual by boring a hole in a block of wood and packing with paper. The sections are, of course, removed on reaching their destination by unfolding the parcels in alcohol and floating off the specimens.

In case of very delicate sections it is well to float them into paraffined paper or writing paper; straighten out the folds of the section by holding the folded portion in alcohol and manipulating it with a small red-sable brush; then cut away the uncovered portions of the paper and then pack as before.

II. To mark Desirable Parts of Mounts without Maltwood Finder or Special Diamond.

The object is brought into focus of a suitable objective, and a strip of gummed paper about an inch and one-half long, with a pin-hole near its center, is passed under the objective so that the desired object is seen through the perforation; when this is done

one end of the paper is moistened and pressed down firmly to the slide while the other is held in position, after which it is also moistened and pressed to place. The slide is next put upon the turntable and the pin-hole brought approximately to center; a small circle made with a pencil will show what adjustment is necessary to exactly center the hole and consequently the special object; successive circles and adjustments finally accomplish this; then carefully cut away the paper and make a very small circle on the cover glass with a writing diamond or with a very small pointed brush dipped in thin, colored cement.

III. *To safely handle Fresh Balsam Mounts.*

It is sometimes desirable to handle or transport fresh balsam mounts; this can usually be done without injury by the use of two pieces of thin gummed paper, about three-eighths of an inch square, applied to the slide in opposite sides of the cover glass, allowing each paper to reach about a sixteenth of an inch upon the cover. When it is desired to dress up the mount, the papers are removed by a few minutes soaking in water.